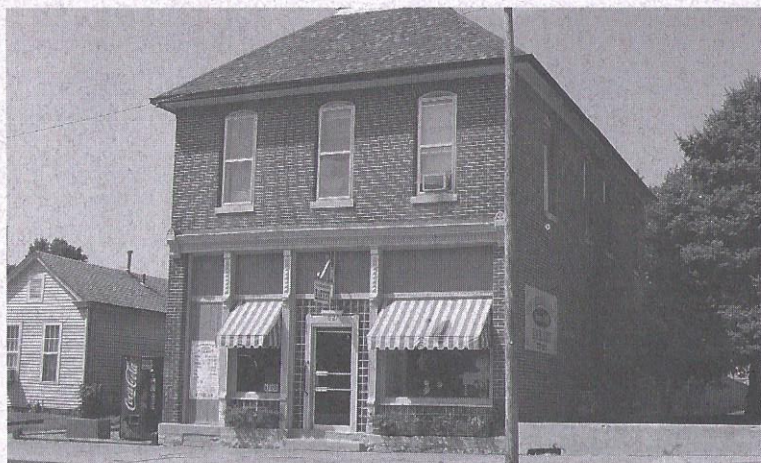




1627 College Ave.
Underbrink's Bakery

Claude Underbrink opened a small bakery in 1929 with \$20 in savings and a \$250 loan at 1627 College Ave. His bakery was named Ideal Bakery until the early 1950s when the name was changed to Underbrink's Bakery.

The bakery's building was built as a typical two story brick structure where the family lived above and they operated their business below.

Noteworthy outside elements include eyebrow windows, bullnose brick, and glass block facade accents. Two decorative wood brackets suggest a Carpenter Gothic style.

The upper horizontal wood band has dentils while the lower horizontal wood band has a circular pattern. Notice the name, Smith-hill f & m co, located at the bottom of the west side window trim.

After entering, view the original display cases to the east adorned with a variety of antique baking equipment. On the west wall antique gadgets from the 1930s fill two display shelves. Additional baking tools and photos are located on the other walls.

Enjoy the tour through the kitchen areas while the current owners, LeRoy and Janet Rossmiller, share information about their operations. Their journey as bakery owners started in 1989 and they continue to use many of the bakery's original recipes. Signature items include scratch baked Danish, the famous "nut roll", "radio", homemade "custard roll", and "angel food cupcake".

*Behind Closed Doors Tour
Oct. 16, 2010*